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FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag wall oven! As you use your new wall oven we know you will appreciate the many features that provide excellent performance, ease of cleaning and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is, therefore, very important to understand how your new oven operates before you use it. On the following pages you will find a wealth of information regarding all aspects of your oven. By following the instructions carefully, you will be able to fully enjoy and properly maintain your Maytag wall oven and achieve excellent results with the food you prepare.

Should you have any questions about using your Maytag wall oven, call or write us. Be sure to provide the model and serial numbers of your wall oven.

MAYTAG CONSUMER EDUCATION
ONE DEPENDABILITY SQUARE
NEWTON, IA 50208
(515) 791-8911
(Mon.–Fri., 8 am–5 pm CST)

For future reference, keep this manual in a convenient location. Record the model and serial numbers of this wall oven in the spaces provided.

Model Number

Serial Number

IMPORTANT: *Retain the proof of purchase documents for warranty service.*

NOTE: *In our continuing effort to improve the quality of our cooking products, it may be necessary to make changes to the appliance without revising this manual. As an example, a knob on your appliance may not look like an illustration in this book.*

Be sure you read the IMPORTANT SAFETY INSTRUCTIONS on page 2 before you start to use this wall oven.

NOTE: For instructions on operating the microwave (on Model CCE6200), refer to the Microwave User's Guide packed with that model.

CONSUMER PUBLICATIONS

For more information, order the following booklets from Maytag at the prices indicated. Send your name, address, booklet title, form number and payment to: Maytag Consumer Education, One Dependability Square, Newton, IA 50208. Allow 4–6 weeks for delivery.

Cooking Made Simple – 272YG.....50¢
Cooktop Choices – 298YG.....50¢
Appliance Buying Guides.....50¢ EACH
Washer—211YG; Dryer—212YG; Dishwasher—213YG; Electric Range—214YG; Gas Range—215YG; Refrigerator—276YG

IMPORTANT SAFETY INSTRUCTIONS

Read before operating your oven

All appliances — regardless of the manufacturer — have the potential through improper or careless use to create safety problems. Therefore safety precautions should be observed:

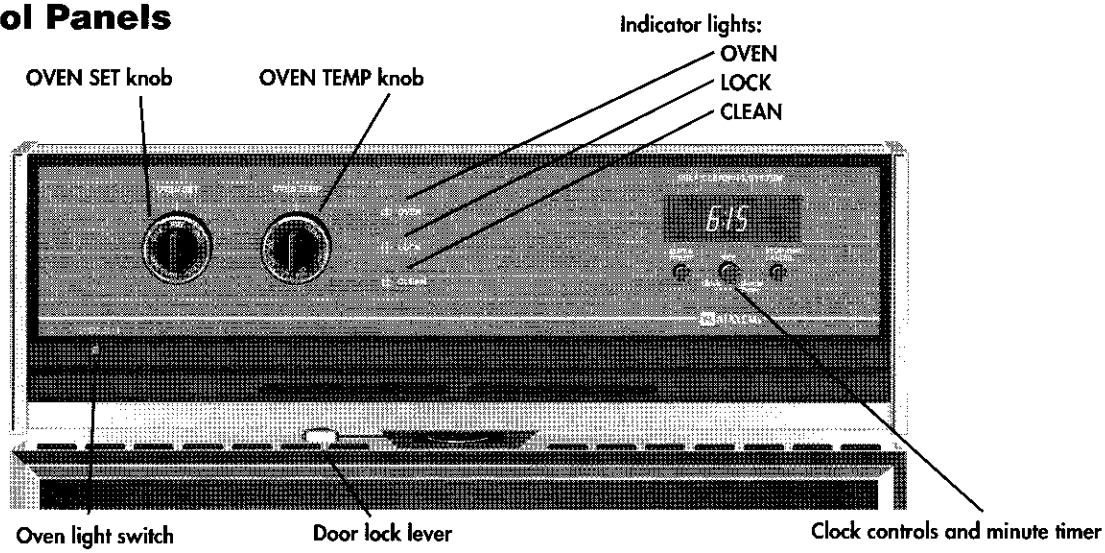
1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
6. Flammable materials should not be stored in an oven.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
9. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
10. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
11. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
12. Keep oven vent ducts unobstructed.
13. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
14. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
15. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
16. Clean only parts listed in this manual.
17. **CAUTION:** BEFORE SELF-CLEANING THE OVEN, REMOVE FOOD, BROILER PAN AND OTHER UTENSILS.
18. Listen for fan. A fan noise should be heard during the broil and cleaning cycles. If not, call a serviceman before self-cleaning again.
19. DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of any oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are: oven vent openings and surfaces near these openings, oven doors, windows of oven doors.
20. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use add-on convection systems. The use of devices or accessories that are not expressly recommended in this manual could create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

IMPORTANT SAFETY NOTICE AND WARNING

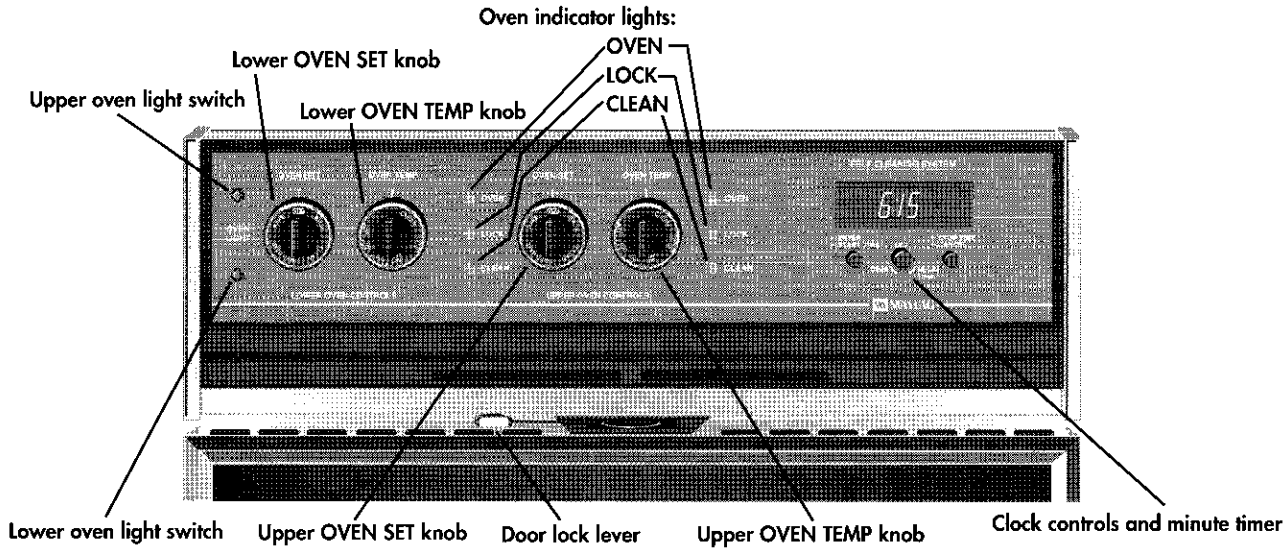
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the range is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle.

OVEN OPERATION

Oven Control Panels



Single Wall Oven*



Double Wall Oven*

OVEN LIGHT SWITCH

- For some models, the oven light automatically comes on whenever the oven door is opened. When the door is closed, push in switch to turn oven light on or off. The light cannot be turned on during the self-cleaning process.

CLOCK CONTROLS AND MINUTE TIMER

- Features time of day, MINUTE TIMER and programmed oven operations to start and stop oven automatically.

DOOR LOCK LEVER

- Use to lock oven for self-cleaning process.

*Style may vary depending on the model you may have.

OVEN SET KNOB

- This knob controls the oven operation. To operate the oven, turn to desired setting, then turn OVEN TEMP knob to desired setting.

The settings are:

OFF	The oven will not operate when knob is on this setting. Keep knob on this position when oven is not in use.
BAKE	Use for conventional baking or roasting.
TIMED BAKE	Use with clock controls for automatically starting and stopping oven when conventional baking or roasting method is preferred.
CONVECT	Use for convection baking or roasting (select models).
TIMED CONVECT	Use with clock controls for automatically starting and stopping oven when convection baking or roasting method is preferred (select models).
BROIL	Use for top browning or oven broiling of foods (see page 13).
CLEAN	Use for self-cleaning process (see pages 14–17).

OVEN TEMP KNOB

- Use to set oven temperature. Be sure the indicator line is lined up with the exact temperature desired. Knob is used with all oven operation settings noted on the OVEN SET knob.

OVEN INDICATOR LIGHT

- Indicates when oven is turned to an operating position other than the CLEAN setting. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

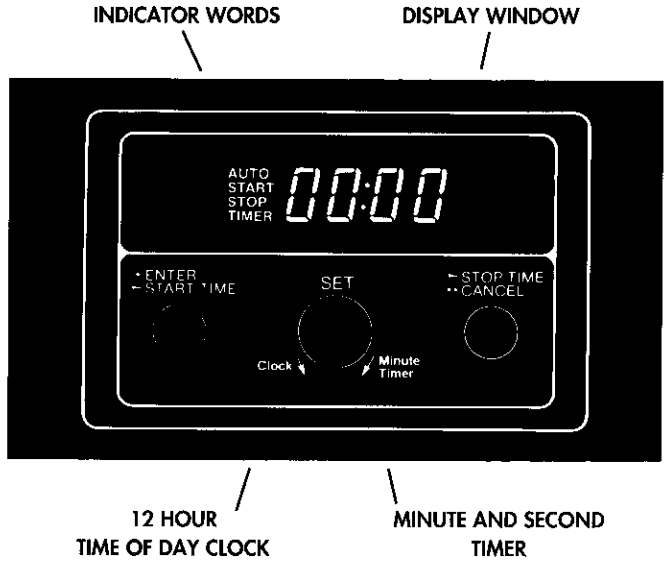
LOCK INDICATOR LIGHT

- Will glow after the oven door has been locked and after the oven temperature is over 550°F. *Door will lock automatically and cannot be opened until oven temperature drops below 550°F and the lock indicator light goes off.*

CLEAN INDICATOR LIGHT

- Indicates when all controls have been properly set for the self-cleaning process. Light will remain on during the entire cleaning process.

Clock Controls



KEY: • **Dot means to push**
← **Dash means to hold**

CLOCK

IMPORTANT: The clock is a 12 hour clock. When oven is first supplied power or power is interrupted, the display will show "00:00".

To set time of day on clock:

1. Turn SET dial counterclockwise until the word TIME appears in the Display Window.

   Then, turn the SET dial in either direction until the correct time appears in window.

2. Push ENTER button.

To change time of day: Repeat sequence.

To check time of day when timer is in use: Push ENTER button. Time of day will be displayed briefly, then display will return to timer function.

MINUTE TIMER

IMPORTANT: This interval timer can be used to remind you when a period, up to 99 minutes and 00 seconds, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. *The timer does not control the oven.*

To set MINUTE TIMER:

1. Turn SET dial clockwise until desired number of minutes and seconds appear in the Display Window.

   EXAMPLE: Turn the dial to 5 for 5 seconds or to 5:00 for 5 minutes.

   IMPORTANT: *This is the only function where time entered is in minutes and seconds.* Minutes are to the left of colon and seconds to right of colon.

DISPLAY

5 SECONDS 5 MINUTES

2. Push ENTER button.

   The indicator word TIMER will remain in Display Window during countdown. Countdown will have display precedence over anything else programmed, such as TIMED BAKE. At end of time set, the indicator word TIMER will blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the CANCEL button is pushed *once*. After CANCEL button is pushed, Display Window will return to time of day or whatever is programmed on control panel.

To cancel MINUTE TIMER: Push CANCEL button *once*. Pushing CANCEL button twice will cancel *all* programming (timed bake or self-clean).

Programmed Baking or Roasting

To set oven to start immediately and shut off automatically:

1. Turn OVEN SET knob to TIMED BAKE or TIMED CONVECT (select models).
2. Turn OVEN TEMP knob to desired temperature.
3. Hold in STOP TIME button until the indicator words STOP TIME appear in Display Window.
4. Turn SET dial to time you want food to stop cooking.

   EXAMPLE: If time of day is one o'clock and the roast needs to cook for 3 hours, the stop time would be four o'clock.

DISPLAY

TIME OF DAY STOP TIME

5. Push ENTER button to enter stop time.

   The indicator word AUTO will appear in the Display Window and oven will start heating. The OVEN indicator light will glow until the desired temperature is reached.

   When stop time is reached, the oven shuts off and the indicator word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the CANCEL button is pushed twice.

To set oven to start at future time and shut off automatically:

1. Turn OVEN SET knob to TIMED BAKE or TIMED CONVECT (select models).
2. Turn OVEN TEMP knob to desired temperature.
3. Hold in START TIME button until the indicator words START TIME appear in Display Window.
4. Turn SET dial to time you wish food to start cooking.

   EXAMPLE: If time of day is 11:30 and the roast needs to start cooking at one o'clock, turn dial until numbers 1:00 appear in display.

DISPLAY

TIME OF DAY START TIME

5. Push ENTER button to enter start time.

   The indicator words STOP TIME will appear in Display Window as a reminder to set STOP TIME.

6. Turn SET dial to time you want food to stop cooking.

   EXAMPLE: If start time is one o'clock and the roast needs to cook for 3 hours, the stop time would be four o'clock.

START TIME STOP TIME

7. Push ENTER button to enter stop time.

   The indicator word AUTO will blink in the Display Window. When start time is reached, the indicator word AUTO will remain in Display Window. The OVEN indicator light will glow until the desired temperature is reached.

   When stop time is reached, the oven shuts off and the indicator word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the CANCEL button is pushed twice.

To check START TIME before cooking begins: Hold in START TIME button until the words START TIME appear in the Display Window. The start time will be displayed briefly, then Display Window will return to time of day.

To change START TIME before cooking begins:

1. Hold in START TIME button until the words START TIME appear in the Display Window.
2. Turn SET dial to desired time.
3. Push ENTER button *twice* to enter new start time and stop time previously programmed.

To check STOP TIME: Hold in STOP TIME button until the words STOP TIME appear in the Display Window. The stop time will be displayed briefly, then the Display Window will return to on-going program.

To change STOP TIME:

1. Hold in STOP TIME button until the words STOP TIME appear in Display Window.
2. Turn SET dial to desired time.
3. Push ENTER button to enter stop time.

To Cancel function programmed: Push CANCEL button twice to cancel function, during programmed time or after time has expired.

NOTE: After clock-controlled baking, turn OVEN SET knob to OFF position and OVEN TEMP knob completely counterclockwise.

NOTE: Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.

NOTE: If more than 7 seconds elapses between holding in START TIME button or STOP TIME button and turning the SET dial, the Display Window will automatically return to on-going program.

NOTE: If more than 1 minute elapses between turning SET dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and Display will return to time of day clock.

Oven Baking or Roasting

1. Locate oven racks on proper rack positions.
2. Turn OVEN TEMP knob to desired temperature.
3. Turn OVEN SET knob to BAKE or CONVECT (select models) setting. When the OVEN INDICATOR LIGHT cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The OVEN INDICATOR LIGHT will cycle on and off throughout the baking process. *Preheat only when necessary.* Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn OVEN SET knob to OFF position and OVEN TEMP knob completely counterclockwise.

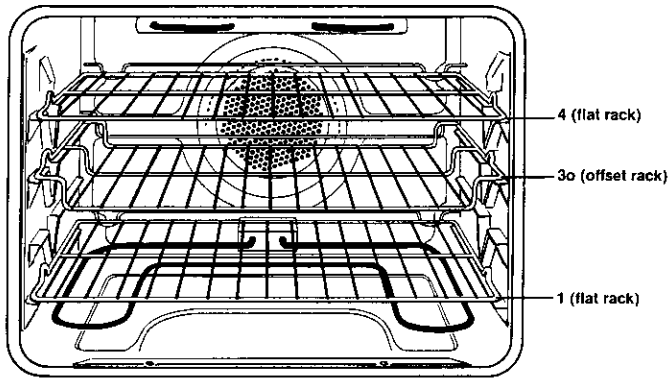
Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. For many food items, excellent results can be achieved *when using one of several different rack positions.* Refer to baking and roasting sections for recommendations for specific foods.

Different Racks:

One flat rack and one offset rack were packaged with your oven. The use of the offset rack is denoted in the list to the right and in the charts as an "o" after the rack number.

Some convection models received a second flat rack to be used for three rack baking.



Convection oven – 3 rack baking (select models).

Use Rack Position #1:
Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

Use Rack Position #2o (offset rack on #2):
Roasting small cuts of meat, loaves of bread, angel food cake.

Use Rack Position #2:
Roasting small cuts of meat, cakes (tube, bundt or layer) frozen fruit pie, pie shell, large casseroles.

Use Rack Position #3o (offset rack on #3):
Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Use Rack Position #3:
Most baked goods on cookie sheets, cakes (sheet and layer).

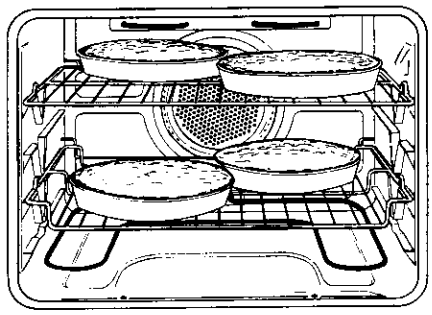
Use Rack Position #4o (offset rack on #4):
Most broiling.

Multiple Rack Cooking:
Two racks, use #2o and #4. Three racks, use #1, #3o, and #4. (Note: three rack baking is only possible in a convection oven. See Diagram above.)

BAKING

General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 6 to 9 minutes; place food in oven after OVEN INDICATOR LIGHT cycles off.
- Arrange oven racks before turning oven on. Follow suggested rack positions on page 7.
- Allow about 1 to 1½ inches of space between the oven side walls and baking pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another. (See diagram below.)



- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as the only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.

Convection Baking Recommendations (select models)

- As a general rule, when using recipes or prepared mixes developed for conventional baking, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 10 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, large pans such as cookie sheets or rectangular baking pans should be placed *lengthwise, front to back, on the rack.* This centers the food in front of the convection fan for better air circulation which gives better overall browning.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 14" x 12" (overall size includes handles).
- A convect fan, used to circulate hot air in the oven, turns on automatically whenever the convection feature is selected.

NOTE: A cooling fan will cycle on and off during all baking or roasting operations to help keep internal parts on the control panel cool. The fan may also continue to run after the oven is turned off until the oven has cooled down.

Convection Cooking on Multiple Racks (select models)

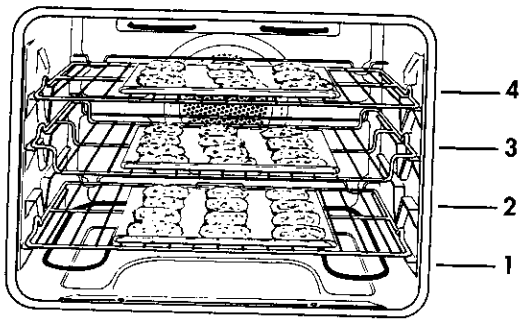


Diagram A

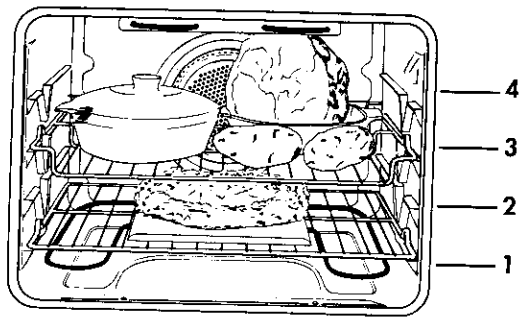


Diagram B

For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks. Quantity cooking provides both time and energy savings.

The convection oven is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning than regular baking. For two rack cooking, the conventional oven provides very good baking results especially when pans can be staggered, such as with layer cakes and fresh pies.

Many foods can be prepared on three racks at the same time using convection baking. These are just a few examples: cookies, cupcakes, rolls, biscuits, muffins, pies, frozen convenience foods, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o and 4 (see Diagram A above).
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3o and 4.
- Cookie sheets should be placed *lengthwise, front to back,* in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4 (see Diagram B above).

Convection Baking of Frozen Convenience Foods (select models)

- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar.
- Center foods in the oven. If more than one food item is being baked or if foods are being baked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position #3o.
- For multiple rack baking, use racks #1, 3o and 4. However, pizzas should be placed on cookie sheets and baked on rack position #2o, 3 and 4.

Baking Chart

Product and Type	Pan Size	Rack* Position	Convect Temp. (°F) Preheated*** (select models)	Convect Time** (select models)	Regular Bake Temp. (°F) Preheated	Regular Bake Time**
CAKE						
Yellow – 2 layers	9"	2, 3o, or 3	325°	23-28	350°	28-33
White – 2 layers	9"	2, 3o, or 3	325°	22-30	350°	25-30
Chocolate – 2 layers	9"	2, 3o, or 3	325°	25-30	350°	30-35
Bundt	tube	2	325°	38-45	350°	38-50
Angel Food	tube	1, 2o, or 2	350°	30-35	375°	30-40
Pound Cake	9x5" loaf	2	300°	50-65	325°	55-70
Cupcakes		3o	325°	15-20	350°	15-25
Sheet Cake	9x13"	3	325°	26-31	350°	32-35
PIES						
Two Crust						
Fruit, fresh	9"	3o	375°-400°	45-60	400°-425°	45-60
Fruit, frozen	9"	2	375°-400°	40-65	400°-425°	40-65
One Crust						
Custard, fresh	9"	1	325°	40-50	350°	40-50
Cream/Meringue	9"	3o	375°	8-12	400°	8-12
Pie Shell	9"	2	400°-425°	8-12	425°-450°	8-12
COOKIES						
Chocolate Chip		3o, or 3	325°-350°	8-12	350°-375°	8-12
Peanut Butter		3o, or 3	325°-350°	8-12	350°-375°	8-12
Sugar		3o, or 3	325°-350°	8-12	350°-375°	8-12
Brownies	9x9"	3o	325°	30-35	350°	33-38
BREADS, YEAST						
Loaf	9x5" loaf	1 or 2o	350°	20-25	375°	20-30
Rolls		3o	375°	10-15	375°-400°	10-20
BREADS, QUICK						
Loaf, Nut, Fruit	loaf (8x4")	1, 2o, or 2	325°-350°	40-60	350°-375°	50-70
Gingerbread	9x9"	3o	325°	25-30	350°	25-35
Cornbread	8x8"	3o	375°-400°	15-30	400°-450°	15-30
Cornbread Muffins		3o	375°	10-15	400°	10-20
Biscuits		2 or 3o	375°-400°	8-12	400°-425°	8-12
Muffins		3o	375°	10-15	400°	15-20

*An "o" after a rack number implies that the offset rack should be used.

**The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

***The CONVECT temperature is 25°F lower than recommended on package mix or recipe.

ROASTING

General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Place the roasting pan on a rack which has been placed in either of the two lowest rack positions.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.
- For less tender cuts of meat that require longer, moist heat method of cooking or for meats cooked in cooking bags or covered roasting pans, regular roasting is recommended.
- **Refer to roasting chart, page 12, for recommended regular roasting temperature and time.**

Convection Roasting Recommendations (select models)

- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting.
- **Refer to roasting chart, page 12, for recommended convection roasting temperature and time.** The chart can serve as a guide to help plan meal serving time.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Do not use a roasting pan with high sides; use pan provided with oven.
- Do not cover meat. Allow the circulating hot air to surround the meat and seal in the juices.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent overbrowning.

NOTE: A cooling fan will cycle on and off during all baking or roasting operations. The fan may also continue to run after the oven is turned off until the oven has cooled down.

Roasting Chart (Thawed Meats Only)

Variety and Cut of Meat	Approximate Weight (pounds)	Oven Temperature (not preheated) °F	Internal Temperature of Meat - End of Roasting Time °F	Approximate Regular* Roasting Time minutes per pound	Approximate Convection* Roasting Time minutes per pound (select models)
BEEF					
Rib Roast	4 to 8	325°	145° (med. rare)	25-35	20-30
			160° (medium)	30-35	25-30
Rib Eye Roast	4 to 6	325°	145° (med. rare)	25-35	20-30
			160° (medium)	30-35	25-30
Tenderloin Roast	2 to 3	400°	145° (med. rare)	20-30	15-25
Eye of Round Roast	4 to 5	325°	145° (med. rare)	25-35	20-30
			160° (medium)	30-35	25-30
Top Sirloin Roast	3 to 6	325°	145° (med. rare)	25-35	20-30
			160° (medium)	30-35	25-35
Round Tip Roast	4 to 6	325°	145° (med. rare)	25-35	20-30
			160° (medium)	30-35	25-30
PORK					
Shoulder Blade Roast, Boneless	4 to 6	325°	170°	35-45	30-40
Shoulder Blade Roast	4 to 6	325°	170°	30-40	25-35
Loin Blade or Sirloin Roast	3 to 4	325°	170°	35-45	30-40
Leg (Fresh Ham)	10 to 16	325°	170°	25-35	20-30
Ham, Half (Fully cooked)**	5 to 7	325°	140°	25-35	N/A
Ham, Half (Cook-before-eating)	5 to 7	275°	160°	35-45	30-40
Arm Picnic Shoulder	5 to 8	325°	140°	25-30	20-25
LAMB					
Shoulder Roast, Boneless	3-1/2 to 5	325°	160° (medium)	35-40	30-35
			170° (well)	40-45	35-40
Leg, Whole	5 to 7	325°	160° (medium)	30-35	25-30
			170° (well)	35-40	30-35
Leg, Shank Half	3 to 4	325°	160° (medium)	30-35	25-30
			170° (well)	35-40	30-35
Leg, Sirloin Half	3 to 4	325°	160° (medium)	35-40	30-35
			170° (well)	40-45	35-40
VEAL					
Rib Roast	3 to 5	325°	170°	40-45	35-40
Shoulder, Boneless	4 to 6	325°	170°	40-45	35-40
Leg, Half, Boneless	3 to 5	325°	170°	40-50	35-40
POULTRY					
Turkey, unstuffed***	8 to 12	325°	180°-185°	20-22	15-17
	12 to 16	325°	180°-185°	18-20	13-15
	16 to 20	325°	180°-185°	16-18	11-13
	20 to 24	325°	180°-185°	14-16	9-11
Turkey, Whole, Boneless	4 to 6	350°	180°-185°	30-40	25-35
Turkey, Breast	3 to 8	325°	170°-175°	30-40	25-35
Chicken, Fryer	2-1/2 to 3-1/2	375°	185°	20-24	18-22
Chicken, Roaster	4 to 6	375°	185°	20-25	15-20
Capon, unstuffed	5 to 8	375°	180°-185°	20-25	15-20
Cornish Game Hen	1 to 1-1/2	375°	180°-185°	45-55	35-45
Duck	4 to 6	350°	185°	20-25	15-20

*Cooking times are approximate and may vary with shape of the roast.
**Add water and follow package directions. Not recommended for convection roasting.
***Stuffed turkey will require an extra 30-60 minutes depending on size. Stuffing should reach 165°F internal temperature.

BROILING

To Broil:

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4 (offset rack) is usually recommended unless otherwise stated.
2. Turn OVEN SET knob to BROIL setting.
3. Turn OVEN TEMP knob to BROIL.
4. Place food on broiling pan provided with oven. After top broil element is red, place food in oven. Preheating takes a few minutes, or until element glows a bright cherry red.
5. *Leave oven door open at broil stop position when broiling.*

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.
- Cooking times given in the chart are to be used only as a guide.
- The oven has a variable broil feature which means that the broiling temperature can be varied by selecting a lower temperature setting on the OVEN TEMP knob. Using a lower temperature setting will cause the broil element to cycle on and off. This feature can be used for foods that need to cook more slowly or need less heat. If foods are broiling too fast, the control can be set at a lower temperature to reduce the cooking speed rather than moving the broiler pan to a lower rack.

BROILING CHART
(BROIL, PREHEATED)

FOODS	Rack Position*	Approx. Minutes/Side	
		1st Side	2nd Side
BEEF			
Steaks (1")	4o		
Rare		6-7	4-5
Medium		8-9	6-7
Well		11-13	8-9
Hamburgers (3/4")	4o		
Medium		7-8	4-5
Well		9-11	6-7
PORK			
Bacon	4o	2-3	1-2
Chops (1/2")	4o	6-7	5
Chops (1")	3	10-12	9-11
Ham Steak	4o	3-4	2-3
Sausage Patties	4o	4-5	3-4
LAMB			
Chops (1")	4o		
Medium		6-7	6-7
Well		8-10	7-9
POULTRY			
Breast Halves (Bone-in)	3	9-10	7-10
SEAFOOD			
Fish Fillets, Buttered	4o	7-10	(no turning)
Fish Steaks, Buttered (1")	4o	7-10	(no turning)
MISCELLANEOUS			
Hot Dogs	4o	2-3	2-3
Toast	4o	1	1

NOTE: This chart is a suggested guide. The times may vary with food being cooked.

NOTE: A fan should come on during the BROIL cycle. If the fan does not operate, contact an authorized Maytag Servicer for repair.

OVEN CLEANING

How the Self-Cleaning Process Works

When the oven knobs are set to CLEAN and the door lock lever is moved to the right, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume smoke. The oven is vented through an opening on top of the control panel.

NOTE: Both ovens (Model CWE7000) cannot be self-cleaned at the same time.

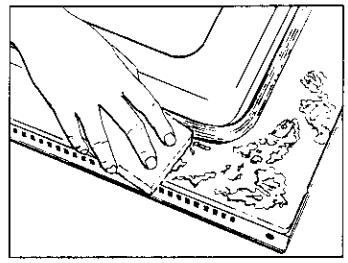
How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the broiling pan and any other utensils from the oven.
- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after one cleaning. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour-pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 17 if oven racks are cleaned during the self-cleaning process.
- Wipe up excess grease and food spillovers, especially acid-containing foods (tomato or milk-based sauces), which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:

  –porcelain oven door liner (area outside the door gasket). (See diagram at right.)

  –center front of oven and door near opening in door gasket.

  –oven front frame.

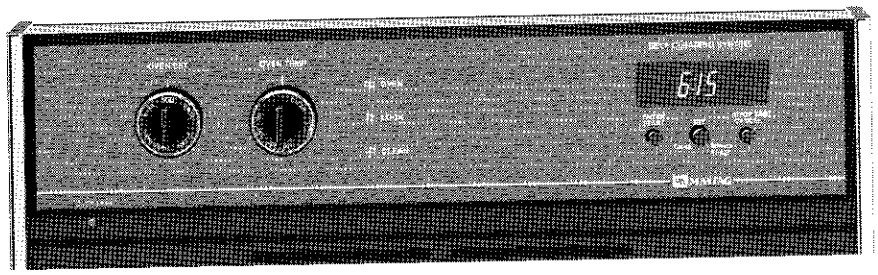


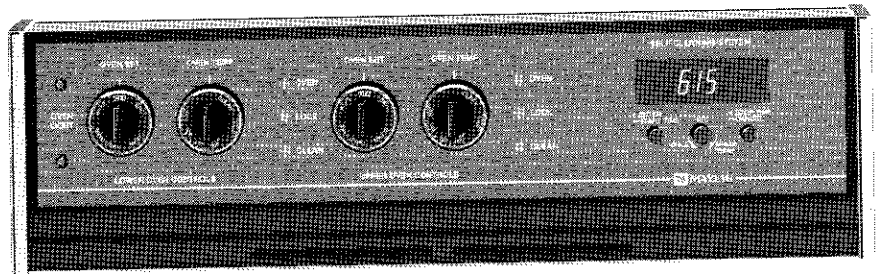
  NOTE: DO NOT CLEAN the serial plate located on the oven front.

  To clean, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.
- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
- Smoke or fire in the oven can occur if the oven contains excessive amounts of soil. While there is no safety problem, there will be excessive venting of smoke and odor.

Auto Clean Feature

This model features AUTO CLEAN to simplify cleaning an average soiled oven. To use, merely set OVEN SET and OVEN TEMP knobs to CLEAN, lock the door, and push ENTER button twice. The oven will clean for 2 ½ hours (plus cool-down time). For a heavily soiled oven or to start cleaning at a later time, refer to following section, pages 15–16.

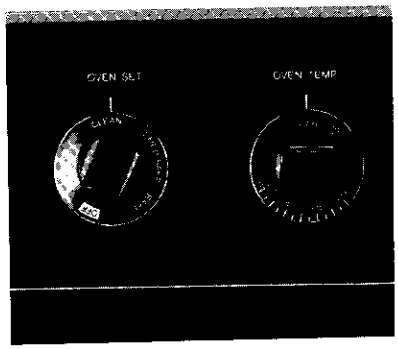




*Styling may vary depending on the model you have.

Steps to Follow for Self-Cleaning Process

1. Close oven door.
2. Turn OVEN SET knob to CLEAN.
3. Turn OVEN TEMP knob fully clockwise to CLEAN until it comes to a full stop. *The door cannot be locked if OVEN TEMP knob is not in the CLEAN position.*



4. Move Door Lock Lever to the full right position. START TIME will light in Display.
5. Set clock controls to clean oven using one of the following procedures:

TO SET OVEN TO START CLEANING IMMEDIATELY:

For single ovens: Push ENTER button to enter start time. The indicator words STOP TIME will appear in the Display and the time will be 2½ hours later than the time of day.* Push ENTER button to enter stop time. The oven will beep, the indicator word AUTO will appear and remain in the Display Window and the CLEAN INDICATOR LIGHT will turn on and remain on during the clean cycle.

*If a longer cleaning time is required, push the ENTER button to enter start time. Turn the SET dial in a clockwise direction to the desired time (maximum 4 hour clean cycle). Push ENTER button to enter stop time. The cleaning process will begin.

For double ovens: (Both ovens cannot be self-cleaned at the same time.) Push ENTER button to enter start time. The indicator words STOP TIME will appear in the Display. Turn the SET dial in a clockwise direction to the desired time (maximum time 4 hours). Push ENTER button to enter stop time. The oven will beep and the indicator word AUTO will appear and remain in the Display Window and the CLEAN INDICATOR LIGHT will turn on and remain on during the clean cycle.

TO SET OVEN TO START CLEANING AT A LATER TIME:

For single ovens: Turn SET dial to the desired starting time. Push ENTER button to enter the start time. The indicator words STOP TIME will appear in the Display and the time will be 2½ hours later than the time of day chosen.* Push ENTER button to enter stop time. The oven will beep and the word AUTO will flash. When the selected start time is reached, the word AUTO will remain constant in the Display and the CLEAN INDICATOR LIGHT will turn on and remain on during the cleaning cycle.

*If longer cleaning time is required, turn the SET dial to the desired starting time. Push ENTER button to enter the start time. After the STOP TIME appears in the Display, turn the SET dial to the desired time and push enter button to enter stop time. The cleaning process will begin when the selected start time is reached.

For double ovens: (Both ovens cannot be self-cleaned at the same time.) Turn SET dial to the desired starting time. Push ENTER button to enter the start time. The indicator words STOP TIME will appear in the Display. Turn the Set dial to the desired stop time (maximum clean time is 4 hours). Push ENTER button to enter stop time. The oven will beep and the word AUTO will flash. When the selected start time is reached, the word AUTO will remain constant in the Display and the CLEAN INDICATOR LIGHT will turn on and remain on during the cleaning cycle.

6. The cleaning process begins immediately unless the self-cleaning process has been set for a delayed start. When the oven temperature reaches 550°F, the LOCK INDICATOR LIGHT will glow and the door cannot be opened until the temperature drops below 550°F. DO NOT TRY TO UNLOCK THE DOOR WHILE LOCK INDICATOR LIGHT IS ON. The normal cleaning process takes the time selected on the clock plus about 45 minutes for the oven to cool down before the LOCK INDICATOR LIGHT goes out and the door can be opened.
7. At end of time set, oven will stop automatically and not beep.
8. After the LOCK INDICATOR LIGHT goes out, move the DOOR LOCK LEVER to the left. The oven door can now be opened.
9. Turn the OVEN SET knob from CLEAN to OFF *after the door is unlocked.* Also, turn the OVEN TEMP knob completely counterclockwise.

   IMPORTANT: IF THE OVEN TEMP KNOB IS TURNED COUNTERCLOCKWISE BEFORE THE DOOR IS UNLOCKED, *THE DOOR WILL NOT OPEN.* Forcing the lock will damage the lock mechanism. Return OVEN TEMP knob to CLEAN, unlock the door, then turn OVEN TEMP knob completely counterclockwise.

TO STOP CLEANING PROCESS BEFORE LOCK INDICATOR LIGHT COMES ON:

1. Move the DOOR LOCK LEVER to the left.
2. Turn OVEN SET knob from CLEAN to OFF and OVEN TEMP knob completely counterclockwise.
3. Push CANCEL button twice.

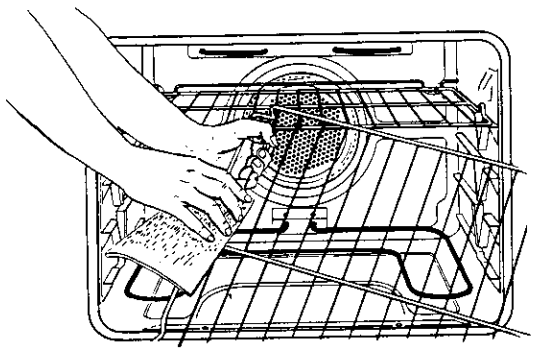
TO STOP CLEANING PROCESS AFTER LOCK INDICATOR LIGHT COMES ON:

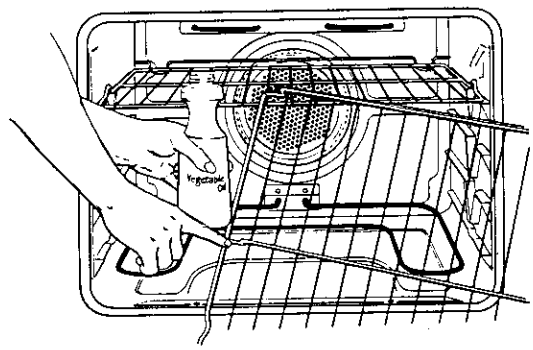
1. Push CANCEL button twice.
2. Leave the OVEN SET and OVEN TEMP knobs in the CLEAN position.
3. Allow oven to cool until the LOCK INDICATOR LIGHT goes out. This may take up to 45 minutes, depending on how long the oven has been on.
4. After LOCK INDICATOR LIGHT goes off, move the door lock lever to the left.
5. Turn OVEN SET knob from CLEAN to OFF and OVEN TEMP knob completely counterclockwise.

NOTE: When OVEN SET knob is turned to CLEAN, a fan comes on and continues to operate until the OVEN SET knob is turned off. If this fan is not operating, the oven will go through the self-cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact an authorized Maytag Servicer for repair.

More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven is vented on top of the control panel, vapors, moisture, etc. may be seen coming from this area.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- SINCE THE DOOR AND WINDOW OF THE OVEN WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 2½ hours. A maximum of 4 hours may be selected if necessary.
- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour-pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- *Any attempt to force the self-clean DOOR LOCK LEVER to lock or unlock without electric power applied to the door or with the OVEN TEMP knob in any position other than CLEAN may result in damage to the door locking mechanism.*
- DO NOT USE COMMERCIAL OVEN CLEANERS IN OR AROUND THE SELF-CLEANING OVEN AREA.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.





MAINTENANCE

Cleaning Other Surfaces of Your Oven

DOOR AND CONTROL PANEL TRIM: The metal trim around the door and the control panel can be cleaned with any nonabrasive cleansers such as Bon Ami or soapy water, rinse well. Be careful not to use an excessive amount of water.

GLASS ON THE CONTROL PANEL FRONT AND OVEN DOOR FRONT: To clean, use any suitable glass cleaner or soapy water. To prevent moisture from getting behind the glass control panel, spray a cloth with glass cleaner then wipe the panel.

Control Knobs

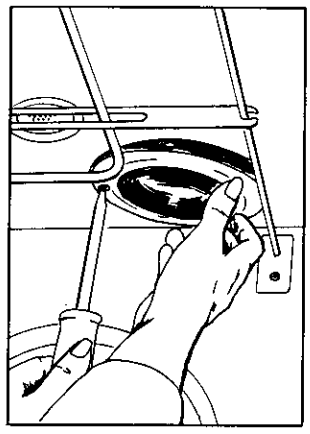
The knobs on the control panel can be removed with the controls in the OFF position. Pull each knob straight from the shaft. Clean knobs with a hot sudsy cloth then dry. To replace each knob, match flat part of knob opening with the spring on the shaft, returning to OFF position.

Oven Light Bulb

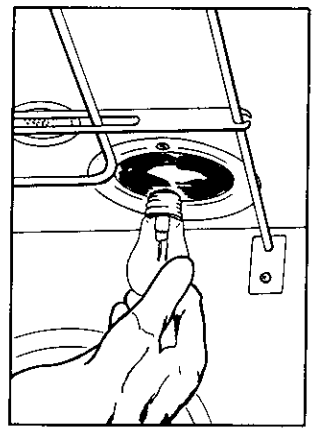
Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel.* Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

TO REPLACE LIGHT BULB:

1. Carefully remove the glass light lens and lens retainer by removing the two screws in the light lens retainer using a screwdriver. **Note:** The light lens is separate from the light lens retainer. The two pieces will drop down into your hands at the same time. **Do NOT remove the remaining two screws.**



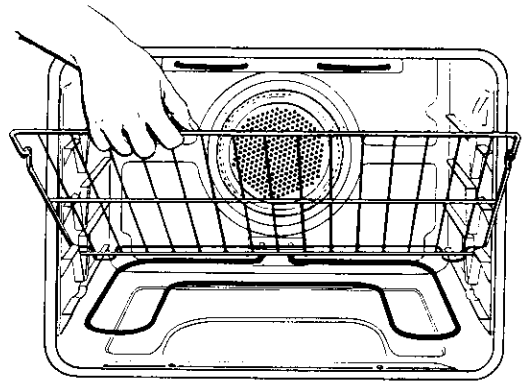
2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact an authorized Maytag servicer for repair.



3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Place light lens inside of light lens retainer. Holding the light lens and lens retainer in place, insert the two screws into the light lens retainer and tighten.

Oven Racks

To remove, pull forward to the "stop" position; lift up on the front of the rack and pull out.



Adjusting Baking Temperatures

When you first use your new oven, it may seem hotter or colder than your previous oven. Over a period of years, the thermostat on an oven may gradually drift from its original factory setting. Your new oven has been properly set at the factory, but may give you different results from your old one.

If you think the temperature in your new oven needs adjusting, you can do it yourself by following these instructions:

1. Pull the OVEN TEMP control knob straight out, removing it from the shaft.
2. Loosen the two screws on the backside about two full turns.
3. Holding the center hub still, move the outer portion of the dial counterclockwise to lower the oven temperature (one notch for each 25°F; see fig. 1). Move the outer portion of the dial clockwise to raise the oven temperature (one notch for each 25°F; see fig. 2) After setting in desired position, retighten screws.
4. Place knob back on oven, making sure the flat on the dial hub matches the spring on the dial shaft.

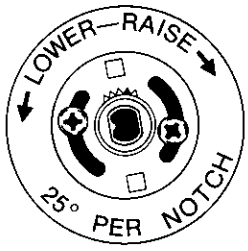


Fig. 1

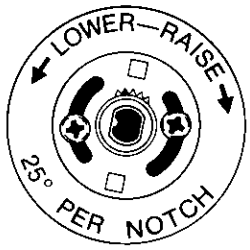


Fig. 2

IMPORTANT: The OVEN TEMP knob should be adjusted one notch and then the oven should be tested. (We recommend baking 2–9" white layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

BEFORE YOU CALL FOR SERVICE

Check the following list to be sure a service call is really necessary. A quick reference of this manual as well as reviewing additional information on items to check, may prevent an unneeded service call.

IF NOTHING ON THE OVEN OPERATES:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.

IF CLOCK, AND/OR LIGHTS OPERATE BUT OVEN DOES NOT HEAT:

- the OVEN SET and/or OVEN TEMP knobs may be set incorrectly.
- clock controls may be set for delayed start of oven.

IF THE OVEN LIGHT DOES NOT WORK:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

IF OVEN WILL NOT GO THROUGH SELF-CLEANING PROCESS:

- controls may be improperly set.
- door may not be locked.
- check the START TIME and STOP TIME settings and the current time of day on the clock.

IF OVEN DID NOT CLEAN PROPERLY:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.
- One or several controls may have been turned from CLEAN to another position after self-cleaning process started.

IF OVEN DOOR WILL NOT UNLOCK:

- oven may not have cooled to safe temperature after self-cleaning process.
- OVEN TEMP knob may have been switched from CLEAN position.
- electric current coming into the oven may be off.

IF FOODS DO NOT BROIL PROPERLY:

- the OVEN SET and/or OVEN TEMP knobs may not be set properly.
- check rack position.
- voltage into house may be low.

IF BAKED FOOD IS BURNED OR TOO BROWN ON TOP:

- the OVEN SET knob may be in the BROIL position.
- food may be positioned incorrectly in oven.
- oven not preheated properly.

IF FOODS BAKE UNEVENLY:

- the oven may be installed improperly.
- check the oven rack with a level.
- stagger pans; do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

IF COOKING RESULTS ARE LESS THAN EXPECTED:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.

IF BAKING RESULTS DIFFER FROM PREVIOUS OVEN:

- oven thermostat calibration may differ between old and new ovens. The calibration on your previous oven may have drifted to a too high or too low setting. If you think the temperature in your new oven needs adjusting, follow the instructions on page 19.

For further assistance contact your Maytag dealer or call Maytag Customer Service:

U.S. 1-800-688-9900
CANADA 1-800-688-2002

SHOULD YOU STILL HAVE A PROBLEM:

- write to:
  Major Appliance Consumer Action Program
  20 North Wacker Drive
  Chicago, Illinois 60606

  MACAP is an industry-sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address, and telephone number;

(b) Model number and serial number (found on the oven front frame) of your appliance;

(c) Name and address of your dealer and date the appliance was bought;

(d) A clear description of the problem you are having.

WARRANTY

Full One Year Warranty

For **one (1) year** from date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge when the appliance is located in the United States or Canada.

Limited Parts Warranty

All Wall Ovens: After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

All Heating Elements: After the second year from the date of original retail purchase, through the fifth year, the oven bake element and oven broil element in electric wall ovens which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Canadian Residents

This warranty covers only those appliances installed in Canada that have been listed with Canadian Standards Association unless the appliances are brought into Canada due to transfer of residence from the United States to Canada.

Limited Parts Warranty Outside The United States Or Canada

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To Receive Warranty Service

To locate an authorized service company in your area contact the Maytag dealer from whom your appliance was purchased; or call Maytag Customer Service. Should you not receive satisfactory warranty service, call or write:

Maytag Customer Service
240 Edwards St. S.E.
Cleveland, TN 37311
U.S. 1-800-688-9900
CANADA 1-800-688-2002

When contacting Maytag Customer Service be sure to provide the model and serial numbers of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.